

WOMAN'S HOME PAGE

CHARLES DWYER... Editor.

THE MODERN CLIFF DWELLERS

By MRS. OLIVER BELLE BUNCE

IN A KITCHENETTE APARTMENT HOUSE

The Refuge for Families On Small Incomes Who Would Otherwise Be Driven to Boarding Houses

THE kitchenette apartments of New York are the natural and logical outgrowth of the demand for restricted incomes. They are cozy and inviting enough to mean homes to people who otherwise might be forced into boarding houses or the furnished room life, both of which have many drawbacks and are wanting in real comfort.

The kitchenette apartments are not designed for family occupancy, and do not invite entertainments on any extensive scale. They vary in style and size from two to four rooms, not including the tiny kitchens from which they take their name, and are invariably attractive places owing to their marvelous economy of space. Indeed, it would almost seem as though the designers had taken the dining car as a model, for the tiny kitchen often contains a complete equipment for simple meals, and every possible convenience is within reach from every point in the room. One may stand at the gas range, and without effort reach the cooking utensils and the china. The refrigerator, too, is close at hand, and the sink only two steps removed.

If, at first thought, such a description seems to imply cramped conditions, the other side of the picture presents the saving of many steps, with space so economized as to mean much in little, and convenience studied to an extent that is unknown to the dweller in large houses or extensive apartments.

There are also studios that are arranged with kitchenette conveniences, and which are most picturesque places in which to live, for many of these boast a glorious outlook, and are high above the dust and the turmoil of the street—really havens of peace and rest for those who occupy them. Up on the West Side, overlooking Central Park, is a studio building which boasts an ideal kitchenette apartment. It contains one big room, with two smaller rooms adjoining. Here live an artist and his mother. The one big room is studio and living room combined. At one side is a long, low

provisions are made for laundry work, cooking being the only household necessity taken into consideration. There is a gas range, or stove, and beside it is a small sink. Against one side of the wall is placed a table, and above it an inclosed closet for china and cooking utensils. There is a rack

Behind it is placed a complete electric stove, the walls being covered with thin sheets of zinc, with hooks arranged along its upper edges for the small utensils of daily use.

In another artist's home the kitchenette is formed by screens, but there are shelves against the wall. All the

possibilities of the kitchenette are many. It has been developed in New York because of the city's limited space, but it affords many ideas that might well be adopted elsewhere.

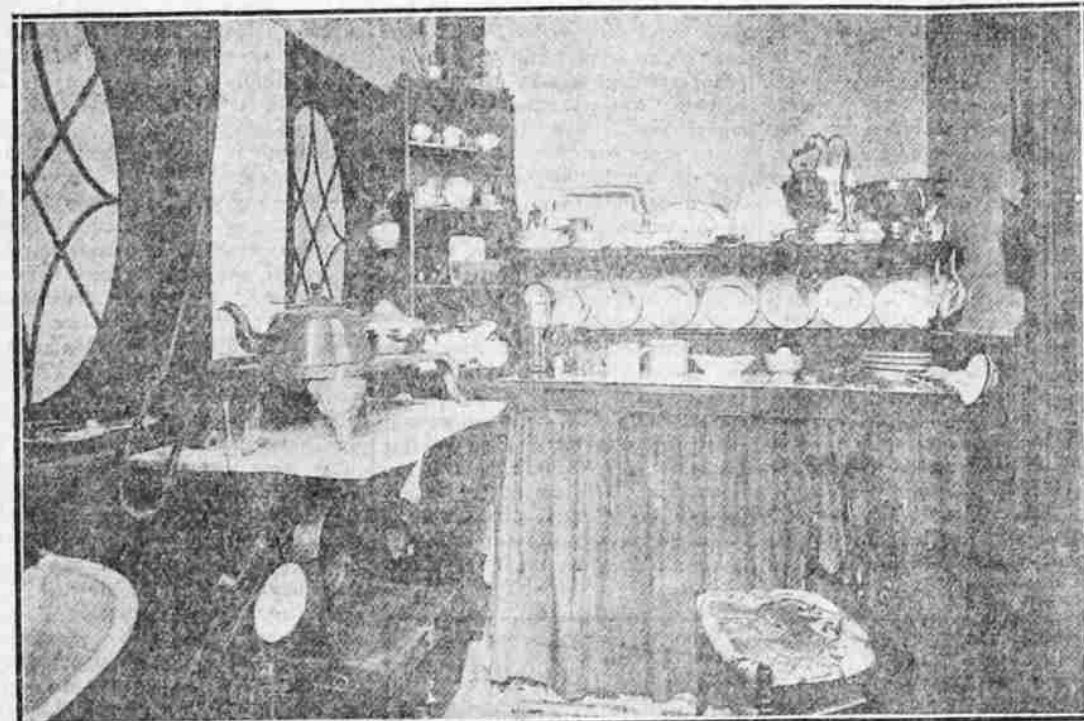
CO-OPERATIVE APARTMENTS

How Certain People Solved the Limit of Space and Incomes

By P. E. RONCELL

WE are a conglomerate family of five—father, mother, daughter of seven, and two bachelor maids. Interest in the working out of certain broad, philosophical ideas, and the study incidental thereto, brought us together at the outset; necessary changes in the then existing household arrangements persuaded us to think of combining forces, and mutual respect and advantage have held us together so far. Each of us has fairly won the title of "crank," as it is applied to those who think for themselves, and maintain a certain sort of individuality, but as this very attribute has been the means of broadening us to recognize the equal rights of others in the same direction, it has proved a commendable, rather than a disruptive, force.

The prime question was one of room and rent. We had only a certain sum which could be expended on shelter, and yet demanded the privacy of a room for each, a place of cover when individuality should become too rampant, rendering the "cooling down" process necessary. Air and light were also requisite, and congenial, refined



A Studio Kitchenette.

doors, with air as pure and sweet as the city's dusty streets.

One of the smaller rooms makes another bedroom, and, in the second, is the kitchenette, which, when not in use, presents the appearance of a tiny sitting room equipped with mission furniture. In one corner is a desk, beneath the window is a settee, comfortably cushioned, but let dinner time approach, and the desk is opened to reveal a gas range in its drop roof lining of zinc, and the cushions are taken from the divan to disclose that it covers a miniature icebox and a storage place for supplies. In reality, it is a partitioned box of heavy wood lined with zinc, and a portion of it has been made into a satisfactory small-sized refrigerator. It has a lid supplied with strong hinges, and dinner or breakfast getting becomes an inter-

upon which forks, spoons, strainers and other small cooking utensils may be hung. An icebox has its place in another corner, so that, when standing before the stove, almost every object in the room can be reached at practically arm's length.

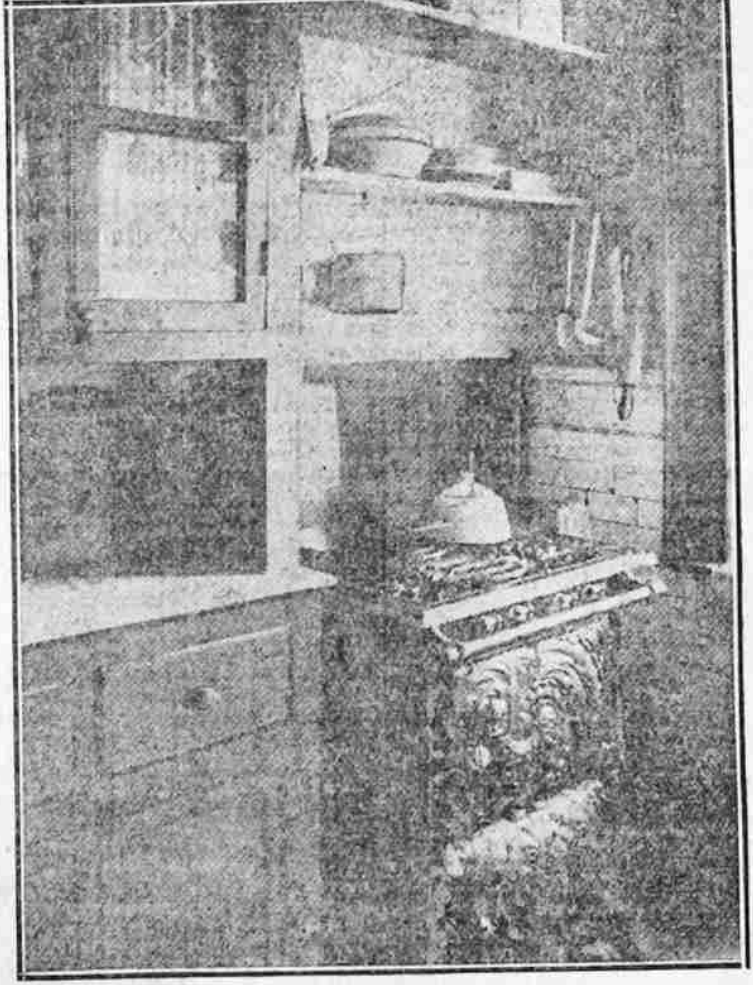
And they are sanitary places, even the thinnest kitchenette, while those of the better sort are provided with tiled floors and walls, porcelain sinks and a marble-topped or zinc-covered table. Thus, as far as possible, labor is reduced at the same time that space is economized, and many dainty, thorough wholesome and satisfying meals are daily prepared within these small inclosures.

It may happen that, in place of a square room or one that is nearly so, the space given over to the kitchenette is long and narrow. In one apartment that overlooks the beautiful Hudson River there are three cozy rooms and a hall-like space between the living room and bath. It is this space that has been converted into a kitchenette which is equipped with the usual small refrigerator built into the house, and with the inclosed broad shelves upon the wall, but in this home there is only what is known as the hot plate with portable oven in lieu of a gas range. The three rooms are light and sunny. The bathroom boasts a generous window, and the outlook itself is inspiring. If now and then a genuine change is craved, restaurants without number are within reach in nearby neighborhoods, and many of those who live in kitchenette apartments confine home cooking to breakfast and luncheon, enjoying the evening meal in one of the many hotels or other dining places.

The kitchenette apartment means home life in miniature, and the idea has become so popular that carefully planned rooms of this sort may now be found in countless buildings of later development, and in numbers forms. In one of the new studio buildings lives a woman, a painter of lovely blossoms, in whom the home instinct is so strong that she has made a "home" out of her single, well-lighted room. It is divided by screens, and there is a larger screen of many folds that forms the walls of her kitchenette.

On the sill are growing plants set in artistic pots. Below the sill is a low, wide divan which is also the artist's bed by night, and with all the windows opened he practically sleeps out-of-

eating process, which involves no unnecessary steps, and no friction. The regulation kitchenette apartments, however, are somewhat more prosaic, and, perhaps, a little more practical. As a matter of course, no



A Corner in the Kitchen.

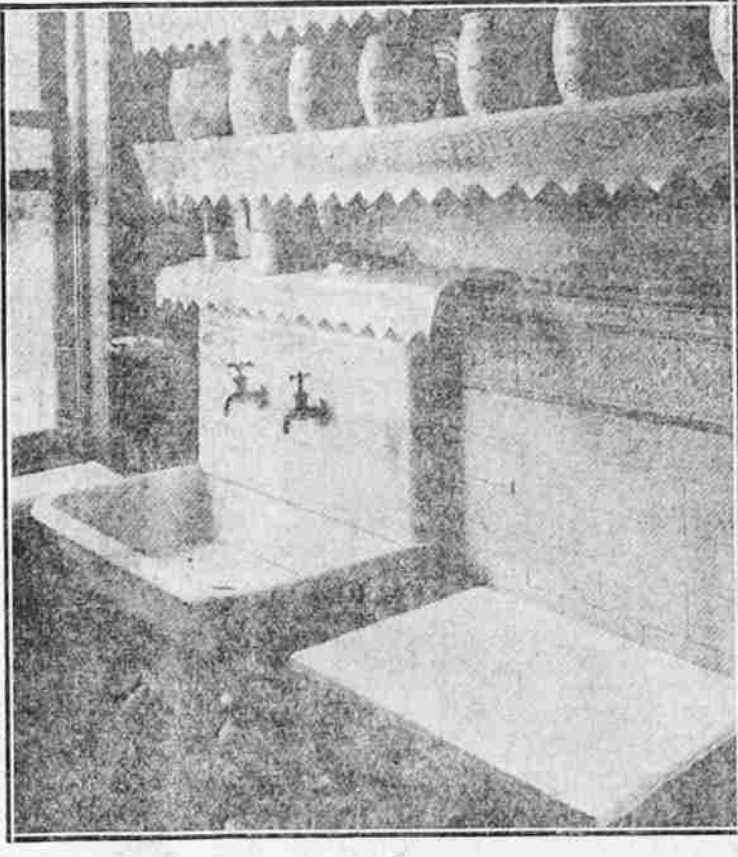
vantage of our choice soon became apparent. Of the six rooms in front, three were taken as bedrooms by "him and her" and the maid, leaving as "common quarters" parlor, dining room, kitchen and bath. The rear flat of five rooms was promptly dubbed the "nunnery," and there the bachelor-maids and school girl domiciled themselves. The dining room was taken for a bedroom, giving us three sleeping rooms here, also a sitting room, kitchen and bath.

Now, as to the question of expense. The rent, \$20, is paid by check the first of the month, then divided pro rata and refunded to the man of the house either in weekly installments or once a month, according to individual preference or the state of the purse. The living expenses are jotted down on a pad kept in the kitchen for that purpose. Each day the amounts paid by the various members of the "combine" who do any co-operative shopping are written down, accompanied by the particular checkmark of the purchaser. At the end of the week reckoning day comes, and one-fifth of that total amount, minus payments which may happen to have been made by each, is charged to the various members of the family. We find that the combined cost of the telephone and the maid's wages is not so very much more than the laundry bill alone when no maid is kept. Of course the success of our plan depends on our ability to keep a maid, and for this reason, having finally secured one who is reliable, willing and good-natured, we have made certain concessions. She has two afternoons a week, on which days we have a "delicacies" dinner. Each evening, after the dinner work is over, she also has to herself, provided she is home by a certain hour. We also exercise care as to the size of the washing, which is of necessity large for a family of five, four of whom are women.

The expenses average about \$7.50 each per week. This covers rent, gas, electric lights, telephone and maid's wages; and we have a home! We set

a plain, wholesome table. Some of us have been through the thrills of vegetarianism, some have lived almost exclusively on meat, and some have been on a "diet," but we have reached the conclusion that for us, at least, a mixed diet is the proper one. Our breakfast usually consists of coffee or milk, toast or rolls, soft cooked eggs and fruit. We have meat once a day, for dinner, and it is usually a thick broiled steak, varied occasionally by chicken or chops, and the inevitable fish on Friday. Two vegetables, a salad sometimes, or for downright variety fresh fruit for dessert, complete the dinner course. We have very little pantry or cake, and the bread is rarely eaten fresh. It is either toasted or every meal, or dried in the oven, thus resembling "pulled bread." Lunch is a "pick up" for those who are home. The workers get theirs down town, where their respective employments call them. Dinner is the enjoyable meal of the day. Then there is time for desecration, or for downright earnest discussion of the problems of the day. We each try to add our share to the enjoyment of this evening meal, which is apt to drag into a protracted sitting, around the denuded table after the maid has removed the dishes and taken her "evening off."

The advantages of our co-operation are apparent. Board in pleasant surroundings cannot be secured under \$5 or \$7 per week. Then there is the question of laundry work to be considered, so that, from the material aspect alone, co-operation is the cheaper plan. From the ethical standpoint the scale still tips in favor of united efforts. We have companionship, which is a luxury in a boarding-house. In short, there is better opportunity for life on a higher plane than is offered by either a solitary existence, or one surrounded by un congenial associates and sordid, inharmonious surroundings.



A Sanitary Corner.

cooking utensils are of a glazed brown and white ware, while the wall behind is painted yellow. Many a tempting meal has been cooked within its limits, and the picture it presents is of charming in the extreme. In fact, the

surroundings. We finally solved the problem by taking two apartments, front and rear, on a top floor. There is not one of the eleven rooms in the building during some portion of the day the sun does not stream, and the ad-

COOK'S TIME TABLE FOR DIVERS FOODS

By MRS. F. C. ADAMS

Baking	
Beef, 8 to 10 hours.	
Beef, long or short rib, 20 to 30 minutes.	
Beef, rolled rib or rump, per pound, 12 to 15 minutes.	
Beef, sirloin, rare, per pound, 8 to 10 minutes.	
Beef, sirloin, well done, per pound, 12 to 15 minutes.	
Biscuits, 15 to 20 minutes.	
Bread, brick loaf, 40 to 60 minutes.	
Cake, plain, 20 to 30 minutes.	
Cake, sponge, 45 to 60 minutes.	
Chicken, 3 to 4 pounds, 1 to 1 1/2 hours.	
Cookies, 10 to 15 minutes.	
Custards, 15 to 20 minutes.	
Duck, tame, 40 to 60 minutes.	
Duck, wild, 30 to 40 minutes.	
Fish, 6 to 8 pounds, 1 hour.	
Fish, small, 30 minutes.	
Gingerbread, 30 minutes.	
Gramme gams, 30 minutes.	
Lamb, well done, per pound, 15 minutes.	
Liver, baked or braised, 1 to 1 1/2 hours.	
Meat, braised, 3 to 4 hours.	
Mutton, well done, per pound, 15 minutes.	
Pie crust, 20 to 40 minutes.	
Pigeons, grouse, other large birds, 30 minutes.	
Pork, well done, per pound, 30 minutes.	
Potatoes, 25 to 40 minutes.	
Pudding, plain, 2 to 3 hours.	
Pudding, bread, rice, tapioca, 1 hour.	
Rolls, 10 to 15 minutes.	
Small birds, 10 to 15 minutes.	
Veal, well done, per pound, 20 minutes.	
Veal, per pound, 15 minutes.	
Boiling	
Asparagus, 20 to 30 minutes.	
Beef, per pound, 10 minutes.	
Beans, shell, 1 to 2 hours.	
Beans, string, 2 hours.	
Beef, a la mode, 2 to 4 hours.	
Beets, winter, 3 to 4 hours.	
Beets, young, 45 to 60 minutes.	
Bluefish, per pound, 10 minutes.	
Brownbread, 3 hours.	
Cabbage, young, 45 minutes.	
Cabbage, winter, 3 hours.	
Carrots, 1 hour.	
Cauliflower, 30 to 45 minutes.	
Celery, 30 to 45 minutes.	
Chicken, young, 60 minutes.	
Clams, 3 to 5 minutes.	
Cod, per pound, 6 minutes.	
Coffee, 2 to 5 minutes.	
Corn, green, 5 to 8 minutes.	
Corned beef, 5 hours, gentle simmering.	
Dandelions, 1 1/2 hours.	
Eggs, 3 to 5 minutes.	
Eggs, hard cooked, 45 minutes in water under boiling.	
Fowl, 2 to 3 hours.	
Haddock, per pound, 6 minutes.	
Halibut, per pound, cubical, 15 minutes.	
Ham, 5 hours.	
Lamb, 1 hour.	
Macaroni, 20 to 30 minutes.	
Oatmeal, 1 to 2 hours.	
Onions, 1 hour.	
Oysters, 3 minutes.	
Parasols, 45 minutes.	
Peas, 20 minutes.	
Potatoes, 20 to 30 minutes.	
Platitudes, sweet, 45 minutes.	
Rice, in double boiler, 1 hour.	
Salmon, per pound, cubical, 15 minutes.	
Small fish, per pound, 6 minutes.	
Smoked tongue, 4 hours.	
Spinach, 20 minutes.	
Squash, 20 minutes.	
Sweetbreads, 30 minutes.	
Tomatoes, 20 minutes.	
Turkey, 3 hours.	
Turnips, winter, 2 hours.	
Turnips, young, 1 hour.	
Veal, 1 to 2 hours.	

Pungent Pimento

By JANE HEGNER

MANY housekeepers are unfamiliar with the savory and brilliant sweet Spanish peppers or pimentos. These are more juicy and richer than the ordinary sweet green peppers, while their vivid color lends an attractiveness to any dish. They may be procured at any large grocery store, in cans, and cost from ten to twenty cents. The contents of a can if placed in a glass jar, will keep safely in an ice box for over a week, so that there need be no waste. A bit of pimento added to soups or stews makes a refreshing change in our menu. One-third cup of chopped pimento may be added to the usual Welsh rabbit recipe.

Pimento Omelet

Decorate the sides of the timbale

To Cook Salsify

By HELEN S. WILLARD

ONE of the difficulties in preparing vegetable oyster, or salsify, is to clean it. The traditional way of scrubbing, then scraping, and lastly cutting up and leaving to stand in cold water, containing a little flour to prevent blackening is far more troublesome and less satisfactory in bringing out the oyster flavor than the following procedure. Scrub the salsify, discarding the greens, and put to cook in boiling salted water. When tender, in time varying from twenty minutes to almost three-quarters of an hour, drain and let steam for just a moment, then holding the vegetable knife lengthwise of the plant and beginning at the stout end, skin as you would a boiled potato. In selecting salsify the thickness of the root does not seem to be a consistent indication of its age or toughness; more often a thick, heavy skin will be the wrapper around a rather woody root, apt to have a strong flavor, while a lighter and more tender skin contains the more delicate vegetable. Therefore, the very thin roots are not desirable, because they are far more troublesome to pare. The bunches, as usually sold in the East, serve four people easily; in the middle West they come smaller. A slight seasoning of anchovy paste is optional in all of the following recipes.

Pimento Sandwiches

To one-fourth pound of soft cream

Make a mixture of three-fourths cup of milk, two eggs slightly beaten, three tablespoons of salt and a few drops of onion juice. After filling the molds with this, set them in a baking pan partly filled with hot water and let them steam in the oven until the custard is firm. Remove to a platter and pour around each timbale an ordinary cream sauce, made of milk, butter and thickening.

Pimento Omelet

To the beaten yolks of two eggs add two tablespoons of water, three tablespoons of pepper and two tablespoons of flour. Fold in the mixture the beaten whites and fry in frying pan or chafin dish. Cook, covered, over a moderate fire. When the bottom is brown, spread lightly over the top the following heated sauce; then turn omelet, remove to platter and pour the remainder of sauce around the edge.

Sauce for Omelet

In small, round-bottomed saucepan place one tablespoon of butter, three spoons of salt, one-fourth teaspoon of pepper and two teaspoons of flour. Cook one-half minute and then add one cup of chopped tomatoes, two tablespoons of chopped pimento, one teaspoon of scraped onion and one whole clove. Let boil two minutes.

Pimento Patties

These are suitable for home luncheon or for picnics. Line six small patty pans with a rich piecrust. Fill with the following mixture: One generous cup of chopped chicken or veal, moistened with a sauce made by melting two teaspoons of butter and adding two teaspoons of flour, one-half cup of stock, one-half cup of cream or milk, two tablespoons of chopped pimento, one tablespoon of chopped celery, and one-half teaspoon of salt. Cover top with a crust, making the edges firm. Bake in a hot oven.

Pimento Sandwiches

To one-fourth pound of soft cream cheese add one teaspoon of chopped chives, one tablespoon of mixed mustard and two tablespoons of minced pimento. Add cream and beat until soft and creamy. Spread between thin slices of buttered bread.

Prepare the salsify as in the foregoing recipe, or use a leftover from it. Mash, with a fork, to an even consistency, blending in enough of the cream sauce to soften the mass, but not so much but that it can be molded. Shape as oysters, bread by rolling in bread or cracker crumbs; then, dipping in egg slightly beaten with a little milk of water, and a shake each of pepper and salt, cover again with crumbs and saute or fry in deep fat. Garnish with parsley or watercress.

Salsify Croquettes

Proceed as in the foregoing recipe, and add two beaten eggs for each cup of pulp. Shape into small croquettes, bread them and fry in deep fat.

Cream of Salsify Soup

Into three-fourths of a cup of mashed salsify (previously cooked until tender), stir gradually one pint of scalded milk and one pint of boiling water. Thicken with three tablespoons of flour, cracker dust and season with salt, pepper, preferably cayenne. Serve with a topping of whipped cream very slightly seasoned with salt.

Vegetable Oyster Salad

Cut into short lengths some boiled salsify and stew for a few moments in rich milk or thin cream, not quite sufficient to cover, seasoned with salt and red pepper. Drain the milk into a separate dish, then mash the salsify to a very even consistency, adding gradually the milk until the pulp is Mix in two tablespoons of peanut butter for each cup of pulp and two tablespoons of vinegar. Serve on lettuce with a generous amount of may-

onnaise or boiled dressing, to which whipped cream has been added. This dish may be garnished with a sprinkling of finely chopped nuts; whole nuts should not be used, as they destroy the delicacy of the flavor.

THE most simple, practical, easy and inexpensive method of fixing a closet to hold the maximum amount of clothing, and also to hold them in the best way, I have "discovered" to be as follows: Take a piece of small pipe, small enough that the hooks of coat, skirt and trousers hangers may go in and out, and short enough to go in any ordinary closet. Through the pipe run a small stout rope or wire. I am using a piece of telephone wire at present—and fasten either end of the wire to the hooks already in the closet. The pipe, hanging on the wire, makes a horizontal bar on which to hang your clothes; and the clothes hung in this manner keep their shape much better than when hung against the wall. People who move often, as I do, will find this most convenient, as it may be easily carried with one, and adjusted in any closet in a very few moments of time, thus making the hanging of clothes against dusty or dirty walls unnecessary.—C. C.

COULD not find an inexpensive lamp shade which harmonized with the furnishings in our living room, so I bought an ordinary Japanese shade, and removed the gayly-colored panels, replacing them with panels of Japanese grass cloth in a soft tone of green. It was not at all hard to do, and I had a very artistic shade, at small cost.—E. C.

IN hanging one of those troublesome ankle-length skirts, my alter hit upon a ridiculous and yet effective way of solving the problem. She put a piece of white string around each of my black-socked ankles, each string, of course, the same distance from the floor. There was our standard of measurement, closely seen, always there when wanted, whether in front, in the back or on the sides, with no dye on the floor for the dressmaker and no turning "around and around" for the tryer-on.